

## Starters

Beetroot and orange soup with saffron yoghurt **£5.95**

Duck croquettes, orange & cashew nut salad with a plum and hoisin dressing **£6.95**  
Beetroot marinated and smoked mackerel, beetroot emulsion, dressed leaves & lemon  
infused beetroot **£6.95**

Bocconcini, heritage tomato, roast figs, dressed leaves and a basil emulsion dressing  
**£6.75**

Vodka cured salmon, charred tomato & bloody Marie gel **£7.25**

Slow braised belly of pork with apple soup, garlic puree and port jus **£7.50**

## Mains

Pan roasted duck breast with rhubarb puree and walnut granola & soy vegetables **£17.95**

Creamy smoked haddock hash, onions, green peppers, chives and crispy kale **£15.95**

Roasted rump of lamb, salsify emulsion, heritage carrots, wild mushrooms & port jus  
**£17.95**

Butternut squash, sweet potato and spinach wellington, butter fondant potato & red  
pepper coulis. **£15.95**

Pan fried sea bass, lemon and coriander crushed potato cake, tender stem broccoli with a  
king prawn, butternut squash, pine nut & lemon oil dressing  
**£16.95**

Beef sirloin, pickle walnut salsa Verde, rocket and roast shallots  
**£18.95**

## Desserts

Passionfruit, mango and white chocolate cheesecake, candied orange, clotted cream and  
forest fruit gel **£6.25**

Port and orange poached pear, Champagne sorbet & salted caramel shards **£5.95**

Coconut panna cotta, charred rum pineapple & Raspberry sorbet **£6.75**

Fudge and sea salt chocolate brownie, white chocolate sauce, caramelized nuts & pistachio  
nut ice cream **£6.75**

Continental cheese board, house chutney, sweet pickled celery and walnuts & crackers  
**£7.50**